

Barbecued Pork Chops

6 medium pork chops

1 egg beaten

Bread Crumbs

shortening

Method: Trim excess fat from chops. Dip in egg and crumbs and brown in hot shortening. Cover with the following sauce which has been boiled for 3 minutes

(over,

1 No 2 can tomatoes (2 1/2 cups)

1/4 cup vinegar

1/2 cup brown sugar

1/2 tsp allspice

1/2 tsp cloves

salt & pepper

Cover pan, reduce heat and cook slowly one hour.

(Very good)

M. Louise Hinton